

# brunch menu

## MAINS

<b>GOURMET THICK FRENCH TOAST</b> Brioche vanilla cinnamon sugar mixed berries fresh whipped cream maple syrup blueberry syrup <b>V</b>	18
<b>POTATO &amp; CHEESE FRITTATA</b> seasoned with swiss cheese parsley chives tomato red onion avocado salad <b>V / GF</b>	19
<b>MEDITERRANEAN OMELETTE</b> farm fresh eggs baby spinach heirloom tomato Greek feta home fries <b>V / GF</b>	19
<b>SNOW CRAB LEGS 1/2LB</b> steamed clusters garlic shallot butter sauce tossed seasonal salad hand-cut fries	39
<b>SHRIMP &amp; CHORIZO FRITTATA</b> open face omelette sauteed shrimp grilled Spanish chorizo onion cilantro artisan mixed green salad <b>GF</b>	27
<b>CRAB &amp; PANCETTA BRUSCHETTA</b> spiced warm lump crabmeat crispy pancetta grilled sourdough bread asparagus creamy gruyere sauce parmesan hand cut fries	29
<b>TUNA AVOCADO TOAST</b> toasted multigrain bread sliced avocado pan-seared tuna Sriracha sauce artisan mixed green salad	25
<b>STEAK AND EGGS (CEDAR RIVER FARMS)</b> 9oz ribeye steak home fries sautéed peppers caramelized onions sautéed spinach 2 eggs (sunny up, over or scrambled) <b>GF</b>	39
Add-on: lobster tail	MARKET \$
<b>ANGUS BEEF CHEESE BURGER</b> American cheese lettuce tomato pickle fries bacon sautéed mushrooms sautéed onions	20 1.50 EA
<b>LOBSTER BLT</b> fresh lobster seasoned mayonnaise pancetta lettuce tomato brioche bun fries	39

## RAW BAR

<b>LITTLE NECK CLAMS*</b>	13/6PC; 22/12PC North Shore
<b>EAST COAST OYSTERS</b>	3.50/PC
<b>WEST COAST OYSTERS</b>	4.50/PC
cocktail sauce mignonette horseradish	
<b>COLOSSAL SHRIMP COCKTAIL</b>	16/2PC; 30/4PC

## BEVERAGES

<b>BUILD YOUR OWN SEAFOOD BLOODY MARY</b>	24
Tito's Vodka Bloody mary mix olive pickle cucumber Manchego Choice of 3: Chorizo bacon shrimp jumbo lump crabmeat oyster little neck	
<b>MIMOSAS ON THE BAY</b>	14
Choice: mandarin peach pineapple coconut	
<b>COFFEE</b>	
ESPRESSO	7
ICE COFFEE	8
caramel vanilla mocha	

## SIDES

<b>BACON</b>	9
<b>SAUSAGE</b>	9
<b>HOME FRIES</b> sauteed peppers caramelized onions	10
<b>GRILLED ASPARAGUS</b> shaved parmesan	10
<b>TOMATO RED ONION AVOCADO SALAD</b>	10



**V** ~ Vegetarian **VG** ~ Vegan  ~ Contains nuts **GF** ~ Gluten Free  
Please ask your server for Vegan options.

Please inform your server if anyone in your party has any food allergies.

\*Consuming raw or undercooked meats, fish, and shellfish may increase the risk of food-borne illness, especially if you have certain medical conditions.

For your convenience, 20% gratuity will be added to parties of 6 or more.

